



Open Top Batch Pasteurizer & Cheese Vat



Capacity: 200 Gallons/757 Liters with 20% Head Space

Power: SEW-Eurodrive .50 HP Gearmotor, Single or Three Phase

Agitation: Removable Curd Blade Propeller with Swing Arm

Heating: Min. 350,000 BTU Hot Water or Steam Boiler is Required

Jacket: Dimple Plate, Single Zone, Max. 70 PSI, Max. 50 GPM

Ports: (3) 1.5" TC Ports for the Product, Airspace, and Indicating Thermometer. (2) 1.5" TC Ports CIP Sprayballs, (1) 3" TC Airspace Element Port, (1) TC Milk Inlet Port

Lid: Shoebox Design Lids, One Lid is Hinge-Locking, Both are Removable

Bottom: Slight Pitch Toward Outlet

Insulation: Polyurethane

Walls: 304 Stainless Steel, No. 4 Finish

Legs: (4) Stainless Legs with Adjustable Ball Feet (Casters Available)

Outlet: 2" Leak Detect Valve Ready

Dimensions: TBD



Pasteurizer with Agitation: \$ 20,575.00

Add-Pasteurizing Accessories:

Anderson-Negele Chart Recorder, Product & Airspace Probe \$ 3,700.00

Leak Detection Valve, Gasket, and Food Grade Lubricant \$ 1,800.00

Airspace Heater 3,000 Watt, Single Phase, 15 Amp Element & NEMA 4 Rheostat Controller \$ 2,200.00

BATCH PASTEURIZER WITH FULL PMO ACCESSORIES \$ 28,275.00

Additional Cheese-Making Accessories:

Whey Screen-Perforated Stainless Steel Flexible Sheet 79.0" x 11.8"/200 x 30 cm \$ 350.00

Set of Curd Knives (Harp Style). (1) Horizontal (1) Vertical. Attached or Detached to Agitator \$ 2,500.00

